



18 lounge

FOOD MENU

STARTERS

ROMANIAN HOMEMADE EGGPLANT SALAD 315 g / 55.4 lei

the world best eggplant salad, with tomatoes chutney, chives mayo and toasted bread

ovo-lacto-vegetarian

PRECIOUS SALMON TARTAR 200 g / 76.3 lei

of fresh fish, but also with avocado, mango, olive oil and lime

BLACK ANGUS BEEF TARTAR 150 g / 96.4 lei

the delicious classic recipe with egg and Worcester sauce but also with a little fennel and Wasabi mayonnaise

HUMMUS 250 g / 58.4 lei

homemade chickpeas and tahini hummus with avocado mayo, crunchy onion, beetroot and pumpkin

lacto-vegetarian

BURRATA FRESCA 270 g / 64.4 lei

fresh and creamy Italian cheese, with lots of colorful tomatoes, lettuce and tasty olive oil

lacto-vegetarian

ARANCINI D'ITALIA 220 g / 62.3 lei

Sicily fried risotto balls with parmigiano, truffle and cheese, on a soft celery puree

ovo-lacto-vegetarian

TEMPURA SHRIMPS 170 g / 56.6 lei

prepared in the Japanese style on bamboo spikes, served next to a Teriyaki sauce

BAKED CAMEMBERT 280 g / 72.2 lei

Normandaise delicacy with pistachio cream, figs and Amarena cherries

ovo-lacto-vegetarian

ANTIPASTO ABOVE THE CITY 450 g / 98.1 lei

a platter with delicious artisanal specialties from Romania, Italy, France and other famous destinations

SUPERENJOYABLE SOUP

MEDITERRANEAN WITH SEAFOOD 380 g / 69.6 lei

seaside feelings with mussels, shrimps and octopus, tomato sauce, Kalamata olives and a hint of garlic

SALADS

CAESAR 350 g / 59.4 lei

with chicken or salmon, Roman salad leaves, pancetta, croutons, cherry tomatoes and baked seeds

KALE AND AVOCADO HEALTH SALAD 350 g / 59.4 lei

Kale wonder cabbage and avocado salad, fresh spinach, mushrooms, pomegranate and more vegetarian goodies

vegan

SALAD WITH FIGS AND CHEESE 350 g / 67.1 lei

of beautiful leaves, blue cheese and crispy bacon figs, nuts, balsamic vinegar and Dijon mustard

SHRIMPS SALAD 350 g / 77.8 lei

with Kalamata olives, roman lettuce, asparagus, cherry tomatoes, pickled celery, beetroot and citrus dressing

PASTA HOME FATTO

SHRIMP LINGUINI 500 g / 78.9 lei

long and wide, Italianly prepared with tomatoes, white wine, green basil and garlic

SPAGHETTI NERO DI SEPPIA CON SALMONE 340 g / 77.2 lei

home made black spaghetti, using a Sicilian inspired recipe with fresh salmon, fennel, salmon caviar, white sauce and a pinch of garlic

TAGLIATELLE WITH BLACK ANGUS BEEF 400 g / 98.9 lei

the original pasta from Bologna with Black Angus beef, 3 kinds of mushrooms, truffles, garlic and thyme

CANNELLONI CON RICOTTA AND SPINACH 400 g / 76.9 lei

The authentic Italy in Ricotta and spinach cannelloni, with tomato sauce, mushrooms and parmesan

ovo-lacto-vegetarian

TAGLIATELLE WITH PRECIOUS CHEESE 350 g / 78.9 lei

homemade pasta with gorgonzola, camembert and parmesan, spinach and Pecans

ovo-lacto-vegetarian

MAIN DISHES

THE NOBLE DUCK WITH FOIE GRAS AND TRUFFLE SAUCE 350 g / 128.6 lei

a Parisian story with noble duck breast, sweet potatoes purée, foie gras and truffles sauce and rosehip jam side dish included

PORK TENDERLOIN & POLENTA 450 g / 98.2 lei tenderly cooked in pancetta and Parmesan crust, creamy polenta and a bitter cherry sauce side dish included

FARM CHICKEN BREAST 350 g / 79.7 lei in a pancetta crust, with colored veggies and a creamy green pea purée side dish included

LAMB CHOPPIES 340 g / 94.4 lei tender and soft touched by a few aromatic herbs, with pea puree that goes perfectly side dish included

THE 18TH FLOOR SHOW 1500 g / 419 lei Spectacular seafood platter, from octopus and Black Tiger shrimp, to squid and mussels in wine. That means WOW! for two

FRITTO MISTO DI MARE 420 g / 96.8 lei simple and delicious Mediterranean Style, with tons of seafood and two super sauces, chimichuri and aioli

THE TASTY AND HEALTHY SALMON 400 g / 97.7 lei perfection on a plate, well done with crispy crust, near avocado sauce, caramelized smashed potatoes, kale with a dash of garlic and currants with fennel salad side dish included

RED TUNA PISTACHIO DRESSED 320 g / 124.7 lei medium cooked and spectacularly garnished with asparagus, next to an avocado and mango salad side dish included

OCTOPUS & SHRIMP MIX 350 g / 124 lei properly marinated

BEEF FROM VACAMUUU

BLACK ANGUS RIB EYE 280 g / 162 lei best Uruguayan quality

WAGYU BEEF BURGER 400 g / 114.4 lei exactly from the famous Wagyu beef with Japanese origins, with cheddar on top, pancetta and truffle mayonnaise alongside french fries side dish included

VEAL SCHNITZEL 450 g / 162 lei Elephant Ear, Italian veal, in a perfect golden crust

SURF & TURF 360 g / 164 lei an irresistible combination of beef tenderloin and shrimp, next to a perfect fondant potato and a bit of chimichurri side dish included

TOMAHAWK BLACK ANGUS 100 g / 56 lei just brought from Omaha, Nebraska, USA

* the average serving is 900-1200 grams

SIDE DISHES & SALADS

FRENCH FRIES 200 g / 27.4 lei fries / with parmesan / with garlic and parsley lacto-vegetarian

FRENCH FRIES WITH TRUFFLES 200 g / 34.2 lei the luxury french fries vegan

ASPARAGUS WITH PARMESAN 90 g / 34.4 lei Italian style asparagus lacto-vegetarian

MASHED POTATOES WITH TRUFFLES 200 g / 34.2 lei the God of mashed potatoes lacto-vegetarian

MARINATED GRILLED VEGETABLES 150 g / 31.7 lei more than grilled vegetables vegan

BREAD SELECTION 7 lei / 14 lei 2 buns / 4 buns

GREEN SALAD WITH LEMON 110 g / 28.9 lei the all time order vegan

PUMKIN SALAD WITH BEETROOT 150 g / 31.2 lei with walnuts and honey dressing vegan

HOMEMADE PICKLES 150 g / 28.9 lei grandma`s recipe vegan

DESSERT

“PAPANASHI” FROM STADIO 280 g / 53.8 lei Romanian delicacy after a classic recipe but with a reinterpreted design, with sweet cheese, and by choice with sour cream and blueberry jam, or with english cream and homemade chocolate sauce ovo-lacto-vegetarian

THE 18TH WONDER 200 g / 57 lei miracle with chocolate wrapped in clouds, the dessert for likes! ovo-lacto-vegetarian

LAVA CAKE 180 g / 53.4 lei the choice with a warm soul of dark chocolate, gracefully seated near vanilla ice cream ovo-lacto-vegetarian

DUBAI TUBES 180 g / 53.4 lei dessert of the moment with pistachio cream wrapped in kataif, vanilla ice cream and chocolate with pistachios at the ends ovo-lacto-vegetarian

CRÈME BRÛLÉE 180 g / 53.4 lei French classic, with a fine Paris taste ovo-lacto-vegetarian

GELATO 50 g / scoop / 16.9 lei ice-cream with three flavors by choice: belgian chocolate, vanilla cream, strawberry cream ovo-lacto-vegetarian